

BELLEEK RESTAURANT

Belleek Restaurant is about creating a connection between you and the producers, their product is their story.

Our philosophy is simply;
“True to the region, true to the season”

SMALL PLATES

ERNEST SOULARD FOIE GRAS * £10.50

Aromatic Duck Breast Slivers and Spiced Plum Chutney

GREMOLATA SEARED DONEGAL BAY SCALLOPS *£8.50

Parsnip & Vanilla Puree, Grilled Chorizo and Glazed Figs

PORT MARINATED IRISH VENISON CARPACCIO *£8.50

Celeriac Remoulade, Pickled Girolles and Parmesan Shavings

PAN SEARED FILLET OF GREY MULLET £6.50

Grilled Seasonal Vegetables Byaldi Tartlets and Citrus Jus

GRILLED PORK BELLY AND FRESH TUNA BROCHETTE

Marinated Fennel Salad and House Barbeque Sauce

SOUP OF THE MOMENT *£5.20

Our soup are made from organic local vegetables grown by Camowen green farm in Omagh

Dishes with an * are/can be celiac friendly
Please inform us of any dietary restrictions
And we will be happy to oblige



Awarded Two AA Rosettes for culinary excellence

LARGE PLATES

DRY AGED HEREFORD SIRLOIN STEAK * £24.50

Dry Aged by O'Doherty butcher, Candied Red Wine Shallots

ROAST RACK OF FERMANAGH SPRING LAMB * £24.50

Lemon Glazed Sweetbreads and Kale Colcannon Cake

ROAST IRISH FREE-RANGE VEAL CUSHION * £21.50

Black Bacon Rösti, Spinach and Cafe de Paris Butter

PAN FRIED FILLET OF SEA-BASS*£21.95

Roast Garlic and Rocket Mash, Braised Fennel & Prawn Vinaigrette

ROAST FILLET OF MONKFISH * £24.95

Buttered Samfire, Grilled Pancetta, Tomato & Clam Ragout

WHITE ONION SNEIDER RAVIOLI* £18.00

Wild Mushrooms, Baby Spinach and Cream of Xeres

ALL LARGE PLATES INCLUDE AN ASSORTMENT OF FRESH SEASONAL VEGETABLES

We Aim to Provide the Freshest of the Ingredients at the table which is why we may not have some of the seafood available on Sundays and Mondays as no markets are being held around these days. However fresh farmed fish are available to us daily.

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